



About Foodservice Suite

Foodservice Suite provides the management tools needed to improve margins, re-energize service, and increase customer satisfaction. All modules of FSS work together seamlessly to automate your operations. The system is scalable—choose just the features that meet your needs, build from this core solution, and add additional capabilities later. Modules include: Menu Management System®, Inventory Management System, Handheld Inventory, Nutritional Accounting System, EventMaster® PLUS!, NetCatering®, NetRecipe®, NetNutrition®, and NetMenu®.

For Colleges and Universities

Overview

NetMenu®, a component of the Foodservice Suite® (FSS) from CBORD®, is an Internet-based menu creation tool for multi-unit college and university foodservice operations. It is designed to simplify tasks across multiple sites, and support a centralized database approach.

How does it work?

Use NetMenu to access your institution's database of recipe items, building menus for specific service dates. Then let NetMenu do the work of figuring food costs, sales margins, and production needs.

NetMenu is a flexible tool, allowing unit managers to create local recipes based on the corporate database, make locally appropriate decisions, and respond to local demands. It also helps managers make more informed decisions and get better results, displaying costs and sell prices during menu planning.

NetMenu provides menu summary worksheets, production reports, and nutrition reports, and also transmits menu production and accounting information to FSS and other enterprise-wide management applications.



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With NetMenu, you can:

- **Create recipes**
- **Get nutritional data**
- **Set prices and view costs**
- **Forecast sales**
- **Make shopping lists**
- **Manage inventory**
- **Create production and costing worksheets**